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Malted 1899

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DUPLICATE

Date of Application, 28th July, 1898

Complete Specification Left, 24th Apr., 1899—Accepted, 27th May, 1899

PROVISIONAL SPECIFICATION.

Improved Manufacture of Bread.

We, JOHN BROWN and WILLIAM BROWN, both of the Firm of John Brown, Family Baker, 45, Hamilton Street, Greenock, Renfrewshire, do hereby declare the nature of this invention to be as follows:—

This invention has for its object the manufacture of special bread composed of ground lentils and wheat to which in making up the dough a malt syrup is added.

For the manufacture of the bread the lentils are ground so as to retain their full percentage of albumenoids. The wheat is milled and the cellular envelope and bran removed thus preserving the properties of wheat meal with the full complement of phosphates but without the husk.

The lentils and wheat meal are incorporated in the proportion of about one third of the former to two thirds of the latter and the requisite amount of salt is added to the dry ingredients.

To the water used in making up the dough is added the malt syrup which is made from an infusion of hops added to crushed malt.

For each bag of 280 lbs., of the mixed flour about ten ounces of hops and two pounds of crushed malt are used.

The infusion of hops is allowed to cool and the liquor strained off is added to the crushed malt which is allowed to lie in the oven overnight by which time the diastase of the malt is complete. The hop and malt syrup is added to the baking water, sufficient yeast being used to effect the fermentation of the dough in the usual manner.

Dated this 27th day of July 1898.

WALLACE FAIRWEATHER,
Of the Firm of Cruikshank and Fairweather,
Chartered Patent Agents, 62, Saint Vincent Street, Glasgow,
Agent for the Applicants.

COMPLETE SPECIFICATION.

Improved Manufacture of Bread.

We, JOHN BROWN and WILLIAM BROWN, both of the Firm of John Brown, Family Baker, 45, Hamilton Street, Greenock, Renfrewshire, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention has for its object the manufacture of special bread composed

[*Price 8d.*]

of ground lentils and wheat to which in making up the dough a malt syrup is added.

For the manufacture of the bread the lentils are ground so as to retain their full percentage of albumenoids. The wheat is milled and the cellular envelope and bran removed thus preserving the properties of wheat meal with the full complement of phosphates but without the husk.

The lentils and wheat meal are incorporated in the proportion of about one third of the former to two thirds of the latter and the requisite amount of salt is added to the dry ingredients.

To the water used in making up the dough is added the malt syrup which is made from an infusion of hops added to crushed malt.

For each bag of 280 lbs., of the mixed flour about ten ounces of hops and two pounds of crushed malt are used.

The infusion of hops is allowed to cool and the liquor strained off is added to the crushed malt which is allowed to lie in the oven overnight by which time the diastase of the malt is complete. The hop and malt syrup is added to the baking water, sufficient yeast being used to effect the fermentation of the dough in the usual manner.

Having now particularly described and ascertained the nature of our said invention, and in what manner the same is to be performed, we declare that what we claim is:—

The manufacture of bread substantially as described, the said bread being composed of ground lentils and wheat to which malt syrup is added.

Dated this 22nd day of April 1899.

WALLACE FAIRWEATHER,
Of the Firm of Cruikshank and Fairweather,
Chartered Patent Agents, 62, Saint Vincent Street, Glasgow,
Agent for the Applicants.

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